

## TASTING MENU

Seared scallops, tomato, mozzarella and basil  
*Capesante alla caprese*



Soy-glazed octopus with pearl onions, saffron potatoes and corn sauce  
*Polpo glassato con cipolline, patate allo zafferano, e salsa al mais*



Homemade duck ravioli with beetroots and watercress puree'  
*Ravioli con ripieno d'anatra, barbabietole e purea di crescione*



Dover sole, crispy asparagus, wild mushrooms, lemon verbena sauce  
*Sogliola con asparagi impanati, funghi, salsa di lemon verbena*

OR

Roasted loin of lamb, red cabbage, cassava shallots and blackberry jus  
*Lombo di agnello, cavolo rosso, manioca, scalogno e salsa di more*



Chocolate and pistachio fondant with vanilla and cherries ice cream  
*Fondente al cioccolato e pistacchio con gelato alla vaniglia e ciliegie*

**Five courses £65, with wine pairing £115**

**Six courses £80, with wine pairing £135**

**Selection of Italian cheeses £10 supplement**

**A selection of cheese with a glass of Port £15 supplement (per person)**

*This menu is designed to be enjoyed by the whole table*